

# FESTIVE AFTERNOON TEA



## SANDWICHES

### DUCK FOIE GRAS

Duck Foie Gras Terrine,  
Toasted Almonds, Piquillo Pepper Jelly,  
Green Pea Puree & Pink Salt

### HOUSE SMOKED SCOTTISH SALMON

24 Karat Gold Smoked Salmon,  
Fried Capers, Guacamole,  
Dill Sour Cream

### ALASKAN KING CRAB

Homemade Aioli, Tomato Pesto,  
Organic Cucumbers, Sevruga Caviar

### SMOKED DUCK

Sliced Smoked Duck, Orange Zest,  
Broccoli Puree, Shaved White Asparagus,  
White Beans, Black Truffles

### CANADIAN BLUE LOBSTER

Grilled Brioche with Truffle Butter,  
Citrus Aioli, Smoked Paprika,  
Celery Leaves, Cress & Chives

### ORGANIC FARMED TURKEY

Organic Turkey Breast, Truffle Aioli,  
Baby Gem Lettuce, Saffron, Quail Eggs,  
Affila Cress, Extra Virgin Olive Oil  
& Maldon Salt

### ARTISANAL SCONES

Freshly Baked Plain, Pistachio  
& Ginger Bread Scones  
Served With Preserves, Clotted Cream  
and Spiced Orange Custard

## SWEET TEMPTATIONS

### LOLLYPOP

Ginger Bread

### FRIANDISES

Winter Macarons & Christmas Cookies

### TEA CAKES

Cinnamon, Orange, Chestnuts

### CHOUCHOUX

St Honore, Rubis, Paris-Brest

### MERINGUES

Yusu Chestnut

### SEASONAL TARTS

Chocolaté Clémentines, Passion Fruit

### FRENCH CLASSIC

Mont Blanc, Yule log

### MODERN CUP CAKE

Cocoon, Spiced, Intense



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